



Easy Homemade Funnel Cake Bites Recipe

My First Funnel Cake

I remember my first fair. The smells were magic. I followed my nose to a sweet, fried cloud.

It was my first funnel cake. I shared it with my sister. We got powdered sugar everywhere. I still laugh at that.

Why We Make Food With Love

Sharing food is sharing joy. It connects us to happy times. That is why this matters.

Making these bites at home creates new memories. Your kitchen becomes a little fairground. Doesn't that sound wonderful?

Let's Make the Batter

Grab your big bowl. Whisk your dry stuff first. Flour, baking powder, sugar, and a pinch of nutmeg.

In another bowl, mix the wet things. Eggs, milk, cream, and melted butter. Now combine them all. Stir until it's smooth.

Fun fact: The nutmeg is my little secret. It gives that classic fair flavor. Have you ever cooked with nutmeg before?

The Sizzle and Fry

Now for the fun part. Heat your oil carefully. It needs to be just hot enough.

Drop a little batter in. It will puff up and dance. Flip it when it's golden. Oh, doesn't that smell amazing?

Let them drain on a paper towel. This makes them crispy, not greasy. That is a good kitchen lesson to learn.

The Best Part: Sharing

Pile your bites high on a plate. Shower them with snowy powdered sugar. Serve them right away.

The first bite is always the best. It's warm and sweet and crisp. What is your favorite fair treat to make at home?

Your Turn in the Kitchen

I hope you try this recipe. It is easier than it looks. You can do it.

What song will you play while you cook? I always hum a happy tune. Tell me about your cooking adventure.



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Ingredients:

Ingredient	Amount	Notes
Vegetable oil or shortening	As needed	For frying
All-purpose flour	2½ cups	
Salt	¼ teaspoon	
Baking powder	2 teaspoons	
Sugar	2 tablespoons	
Ground nutmeg	¼ teaspoon	
Eggs	2	
Heavy whipping cream	½ cup	
Whole milk	1½ cups	
Vanilla extract	1 teaspoon	
Salted butter	4 tablespoons	Melted
Vegetable or canola oil	2 tablespoons	
Powdered sugar	As needed	For dusting cooked funnel cake bites

My Fair-at-Home Funnel Cake Bites

I love the smell of the fair. It always makes me smile. Now you can make that magic right in your kitchen. These little bites are just as good. They are golden, crispy, and wonderfully sweet. Let's make some happy memories together, shall we?

See also [Soft Sweet Golden Air Fryer Banana Bread](#)
First, pour your oil into a big, sturdy pot. You need it about three inches deep. Start heating it up slowly on the stove. Use a thermometer if you have one. We want the oil to be just hot enough. (My hard-learned tip: A

drop of water should sizzle, but not splatter. Be very careful, my dear!). While that warms up, let's make the batter. Grab a big bowl for your dry things. Whisk the flour, sugar, and baking powder together. Don't forget that little pinch of nutmeg. It makes the flavor just right. It reminds me of my own grandma's kitchen. Now, let's mix the wet ingredients. Whisk your eggs until they get a little foamy. Then pour in the milk, cream, and melted butter. Add that lovely vanilla extract too. Doesn't that smell amazing? Stir it all together until it's smooth. Time to bring it all together. Gently mix your wet and dry bowls into one. Stir until you don't see any more dry flour. The batter will be nice and thick. This is the fun part, I think. Are you ready to fry? Carefully drop small spoonfuls into the hot oil. They will puff up and float. Let them get a beautiful golden brown on one side. Then just flip them over to cook the other side. I still laugh at how clever they are. Use a slotted spoon to take them out. Let them rest on some paper towels. This soaks up any extra oil. Then, the very best part: a snowy shower of powdered sugar. Eat them while they're warm and wonderful. *What's your favorite fair food? Share below!* **Cook Time:** 15min **Total Time:** 45min **Yield:** 30 bites **Category:** Dessert, Snack

Three Tasty Twists to Try

You can make these bites your own. It's so easy to add a little fun. I love trying new things with my recipes. Here are a few ideas for you to play with.

See also [No-Bake Oreo Cheesecake with Homemade Crust](#)
Chocolate Drizzle... Melt some chocolate chips and drizzle it over the top. **Cinnamon Sugar...** Roll the warm bites in a mix of cinnamon and sugar. **Berry Good...** Serve them with a side of mashed strawberries for dipping. Which one would you try first? Comment below!

Serving Them Up Sweet

These bites are perfect all on their own. But you can make them extra special too. For a real treat, add a scoop of vanilla ice cream. The warm and cold together is so nice. You could also offer some chocolate sauce for dipping. For a drink, cold milk is always my favorite choice. It goes so well with the sweet cake. For the grown-ups, a cup of hot coffee is just right. Which would you choose tonight?



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Keeping Your Funnel Cake Bites Fresh These sweet bites are best enjoyed right away. But you can store leftovers in an airtight container. They will keep on the counter for one day. For longer storage, freeze them in a single layer first. Then place them in a freezer bag. I once hid a batch in the freezer. Finding them a week later was a lovely surprise! Reheat them in the oven or toaster oven to make them crispy again. This matters because a quick reheat brings back that fresh-from-the-fair magic. Have you ever tried storing them this way? Share below! ### Troubleshooting Your Treats Sometimes the oil isn't hot enough. Your bites will soak up oil and get greasy. Use that thermometer to be sure. I remember when my first batch came out soggy. I learned my lesson about temperature! If your batter is too thick, add a splash more milk. Why does this matter? A good consistency makes light, fluffy bites. If they brown too fast, your oil is too hot. Turn it down a little. Cooking confidently means you get perfect treats every time. Which of these problems have you run into before? ### Your Funnel Cake Questions **Q: Can I make these gluten-free?** A: Yes! Use your favorite gluten-free flour blend. The results are just as tasty. **Q: Can I make the batter ahead?** A: I do not recommend it. The baking powder works best when fresh.

See also Quick Strawberry Banana Frozen Yogurt in 5 Minutes
Q: What can I use instead of nutmeg? A: Cinnamon is a wonderful swap. It gives a different warm flavor. **Q: Can I double this recipe?** A: Absolutely! Just use a bigger bowl for mixing. **Q: Any extra tips?** A: A small cookie scoop makes perfect, round bites. Which tip will you try first? ### Share Your Kitchen Creations I hope these little bites bring you joy. They always remind me of summer laughter and bright lights. I would love to see your cooking adventures. Please share your photos with me. Have you tried this recipe? Tag us on Pinterest! It makes my day to see your families smiling. Happy cooking! —Elowen Thorn.

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Easy Homemade Funnel Cake Bites Recipe





Easy Homemade Funnel Cake Bites Recipe | 13

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Easy Homemade Funnel Cake Bites Recipe

Author: Elowen Thorn

Cooking Method:[Frying](#)



Easy Homemade Funnel Cake Bites Recipe | 16

Cuisine:[American](#)



Courses: [Dessert](#)



Easy Homemade Funnel Cake Bites Recipe | 18

Difficulty: **Beginner**

Prep time: **15 minutes**



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Cook time: **30 minutes**

Rest time:



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Total time: **45 minutes**

Servings: **30 servings**



Easy Homemade Funnel Cake Bites Recipe | 24

Calories: **kcal**

Best Season: Summer

Description

Funnel cake bites fry up golden, crispy, and sweet—just like the fair.

Make this easy dessert with simple pantry staples anytime.

Ingredients

- Vegetable oil or shortening for frying
- 2½ cups of all-purpose flour
- ¼ teaspoon of salt
- 2 teaspoons of baking powder
- 2 tablespoons of sugar
- ¼ teaspoon of ground nutmeg
- 2 eggs
- ½ cup of heavy whipping cream
- 1½ cups of whole milk
- 1 teaspoon of vanilla extract
- 4 tablespoons of salted butter ((melted))
- 2 tablespoons of vegetable or canola oil
- Powdered sugar for dusting cooked funnel cake bites

Instructions

1. In a stockpot, Dutch oven, or 12-inch frying pan, add shortening or oil at least 3 inches deep.
2. Affix the pot with a food thermometer and begin heating the oil over medium-high heat. You will need the oil to reach and maintain a temperature of 375°F for frying the funnel cake bites.
3. While the oil is heating, whisk together flour, salt, baking powder, sugar, and nutmeg.
4. In a medium mixing bowl, whisk eggs until foamy.
5. Add in cream, milk, vanilla extract, butter, and oil.
6. Add dry ingredients to the wet ingredients and stir together until batter is combined.

7. Use a ladle to dollop a tablespoon or two of batter into the heated oil. The batter will puff up immediately and begin to brown on the bottom. As soon as the bottom of the batter ball is golden brown, flip it over and brown on the other side.
8. Remove from the oil using a slotted spoon to drain off any excess oil.
9. Place cooked funnel cake bites on paper towels to absorb excess oil.
10. Sprinkle cooled funnel cake bites with powdered sugar and serve immediately.

Keywords:Funnel Cake, Fair Food, Dessert, Bites, Fried